



BALLAST POINT®

DEDICATED TO THE CRAFT

LONG BEACH

Weekend Brunch Menu

Serving 10am – 12:30pm
Limited Menu 12:30pm – 1pm

Fruit Salad 10

Watermelon, cantaloupe, honey dew, pineapple, strawberries, Chamoy, Tajin seasoning

Pancake Stack (3) 10

comes with your choice of: chocolate chip or mix berries
Fluffy ricotta pancakes, Vermont maple syrup

Banana-nut French Toast 15

Caramelized plantain, Nutella whipped mascarpone, hazelnuts, brioche toast

BP Breakfast Burrito 16

Chorizo, potatoes, refried beans, eggs, Oaxaca cheese, pico, chipotle crema, wrapped in an herb and garlic flour tortilla

Tocilog 16

Garlic rice, onion crisp, green onions, topped with a fried egg, crispy tocino style pork shoulder

Huevos Rancheros 16

Two fried corn tortillas, sunny side up eggs, ranchero salsa, queso, avocado, pickled onions, tallow refried black beans

Breakfast Steak Sandwich 19

Marinated flat iron steak, fried egg, arugula chimichurri, aged gouda, pickled fennel, ciabatta roll

The "Classic" 17

Our take on the American breakfast plate. All beef smoked brisket sausage, (2) applewood smoked bacon, (2) cage free eggs, cheesy hash browns

Chicken Wings and Waffles 17

Fried buttermilk wings, Belgian waffle bites, hot honey

Beyond "Veggie" Burger 17

Beyond Patty, shredded lettuce, tomato, roasted pepper aioli, on toasted brioche bun

Ballast Point Burger 17

100% American Wagyu beef, cheddar cheese, lettuce, tomato, house made pickles, BP house sauce

Spinach Artichoke Dip 15

Creamy artichoke spinach dip & parmesan cheese. Served with seasoned tortilla chips

Ballast Point Wings 17

Choose your style:

Buffalo 🌶️

Roasted Garlic Pepper

French Fries 9

Garlic & Parmesan +3

Specialty Sips

Ballast Point Michelada 9

Speedboat, Tajin Rim, Sangre de Tigre blend

Prosecco Mimosas 30

Bottle (750ml) of Ruffino Prosecco
Choice of Orange or Guava Juice

Sabe' Bloody Mary Cure 12

Sangre de Tigre blend, celery, olives, pickled cucumber

Hot Coffee or Tea 4

Thunderking Brewing Co.

Cold Brew Coffee 6

Thunderking Brewing Co.

Our kitchen prioritizes local & sustainable food practices, including line-caught fish, free range chicken & hormone free beef whenever possible. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

Sales tax will be added to the price of all food items served.

v:vegan | vg: vegetarian | gf: gluten free

We have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge, please ask to speak to a manager.